MASS GATHERINGS

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AUTHORITY

The following Rules and Regulations Pertaining to Mass Gatherings are duly adopted and promulgated by the Arkansas State Board of Health pursuant to the authority expressly conferred by the laws of the State of Arkansas including, without limitation, Act 96 of 1913 (Ark. Code Ann. § 20-7-109).

SECTION I. DEFINITIONS

The following terms are defined for the purpose of these Regulations:

A. Mass Gatherings

An actual or reasonably anticipated assembly of more than 1,000 persons who will remain at the location of the gathering for a period of 12 hours or more.

B. Sponsor

Any person, group of persons, association, partnership, firm, corporation or other legal entity that organizes, promotes, manages or holds a mass gathering.

SECTION II. COMPLIANCE

Before any person, firm, corporation or governmental agency proposes or advertises to create or hold a mass gathering for entertainment, music, exhibition or other assemblies which will continue for 12 hours or more, the sponsors shall receive the approval of the State Department of Health. A Preliminary Notice of Intent shall be submitted at least 90 days before the mass gathering is to be held and a detailed plan of sanitation and medical care shall be submitted at least 45 days before the

mass gathering is to be held. The sponsors shall be responsible for compliance with these Regulations.

SECTION III. PRELIMINARY NOTICE OF INTENT AND PLANS TO BE SUBMITTED

- A. The Preliminary Notice of Intent shall include the following items of information:
- 1. The full names and addresses of the persons responsible for the installation, maintenance and operation of the sanitary facilities, solid waste disposal, food service and emergency medical facilities.
- 2. The name, location, dates and time of the mass gathering.
- 3. A narrative statement as to the purpose of the gathering, and expected attendance.
- B. The detailed plans shall include:
- 1. A map of the site and surrounding vicinity which shows all pertinent dimensions and topographical features;
- 2. A layout of the site showing streets, roads and routes of ingress and egress;
- 3. A layout of the site showing the location and description of the sanitary and medical facilities;
- 4. Detailed engineering plans and specifications for the water supply and sewage disposal facilities.
- C. A narrative description shall be submitted setting forth methods of operation and equipment necessary to comply with the provisions and requirements included herein.
- D. A list of the food service establishments with names and addresses of the owners shall be submitted.
- E. A written plan, accompanied by suitable maps, for the evacuation of sick or injured persons shall be provided. This plan should include routes and alternate routes of evacuation and the name and location of the hospital(s) to be utilized.

SECTION IV. WATER QUALITY

A. Quality

All water provided shall be in accordance with the physical, chemical and bacteriological requirements of the U. S. Public Health Service Drinking Water Standards, or the latest revision thereof. Where a public water system is available, a connection must be made thereto. If a source other than a public water supply is used, it shall meet the requirements of the Rules and Regulations of the State Board of Health for Public Water Supplies, and shall be chlorinated adequately.

B. Quantity

A minimum of one gallon per day per person shall be provided for the anticipated attendance.

D. Distribution and Storage

- 1. All water should be delivered under pressure through a system of distribution lines to water outlets of approved design. The minimum pressure at any point in the system shall be twenty pounds per square inch. The hauling of water in tank trucks and the dispensing of water by centrally located containers or coolers will be considered only when justified.
- 2. Storage facilities equal to one-half of one day's total water usage is recommended.

- 3. Hydrants equipped with self-closing faucets shall be provided at a ratio of not less than one for every 1000 persons or fraction thereof.
- 4. Each faucet or hydrant shall have a seepage pit located directly beneath the outlet. Each pit shall contain at least two and one-half cubic feet of clean coarse gravel.
- 5. If drinking fountains are provided, the water shall be dispensed at an angle and the orifice must be protected by a mouth guard.
- 6. If camping and activity areas are separately designated, faucets shall be located in the activity area and the camping area.

SECTION V. WATER SUPPLY DESIGN AND OPERATION

- A. The water supply shall be designed and operated in accordance with the Rules and Regulations of the State Board of Health Pertaining to Public Water Supplies.
- B. Prior to placing the water supply system into use, all portions of the system shall be disinfected by adding a chlorine solution of not less than 50 ppm and retaining the mixture within all portions of the system for at least 24 hours. Following disinfection, the system is to be flushed thoroughly of the chlorine solutions, and then bacteriological water samples shall be collected daily and submitted to the State Department of Health until two consecutive samples show the water to be safe for drinking.
- C. During normal operation conditions, a chlorine residual of at least 0.2 ppm shall be maintained at all times throughout the distribution system.

SECTION VI. TOILET FACILITIES

- A. Toilet facilities, separate for each sex and plainly marked "MEN" or "WOMEN" shall be provided at rate of at least one toilet for each 500 persons, or fraction thereof, in attendance.
- B. Privies, if provided, shall be constructed in accordance with Bulletin No. 10 of the State Department of Health. Privies shall be maintained in a sanitary condition at all times.
- C. Portable type toilets, if provided, shall have waste therefrom collected at intervals of such frequency as to preclude overflow and shall be disposed of by a registered septic tank pumper. Portable toilets shall be located such that service trucks can have access for collection.
- D. If camping and activity areas are designated separately, toilets shall be located in the activity area and camping areas.
- E. When water carried sewage disposal facilities are provided, disposal permits shall be obtained from the Department of Pollution Control and Ecology and the State Department of Health.

SECTION VII. SOLID WASTE FACILITIES

- A. Containers for solid waste shall be provided in such numbers to preclude indiscriminate disposal on the grounds.
- B. Storage containers shall be constructed of impervious material and have tight fitting lids. Such containers shall be located conveniently throughout the area in such manner as to encourage use of the containers and to facilitate collection of the waste.

C. All solid waste shall be collected at such frequent intervals as may be necessary to maintain sanitary conditions. All solid waste shall be disposed of in a facility which has been approved by the Department of Pollution Control and Ecology.

SECTION VIII. MINIMUM AREA

An area of at least 50 square feet per person, exclusive of the parking area, shall be provided at the premises.

SECTION IX. FINAL CLEAN-UP

At the conclusion of the mass gathering, the site shall be cleaned up and all unsanitary conditions corrected.

SECTION X. TRANSITORY FOOD SERVICE ESTABLISHMENTS

A. Due to the nature, location and variety of conditions surrounding the operation of temporary food service establishments at mass gatherings, it frequently is infeasible to provide the physical facilities required for permanent establishments. In order to assure adequate protection of food served by temporary establishments which are unable to meet fully the requirements for permanent food service establishments, it may be necessary to restrict the types of food sold, or the methods by which served, to modify some requirements for procedures and facilities, and/or to impose additional requirements.

B. COMPLIANCE

This Sub-section shall be deemed to have been satisfied when the following requirements are met:

1. Unrestricted establishments

For unrestricted food service operations, a temporary food service shall meet fully the requirements as set forth in Sections III through VII of the Rules and Regulations Pertaining to Food Service Establishments.

2. Restricted establishments

When, in the opinion of the Health Authority, no imminent hazard to the public health will result, temporary food service establishments which do not fully meet the requirements of Section III. Through VII. Of the Rules and Regulations Pertaining to Food Service Establishments may be permitted to operate when food preparation and service are restricted and deviations from full compliance are covered by the additional or modified requirements as set forth below:

- a. The preparation of potentially hazardous foods such as cream-filled pastries, custards and similar products, and meat, poultry and fish salads in the form of salads or sandwiches shall be prohibited: Provided, That this prohibition shall not apply to hamburgers, frankfurters and other food which require, prior to service only limited preparation such as seasoning and cooking: Provided further, That this prohibition shall not apply to any potentially hazardous food which is obtained in individual servings, is stored in approved facilities which maintain such food at safe temperatures and is served directly in the individual, original container in which it was packaged at a commercial food establishment.
- b. Ice which will be consumed, or which will come in contact with food, shall be obtained from an approved source in chipped, crushed or cubed form. Such ice shall be obtained in single-service closed containers of an approved type, and shall be held therein until used.

- c. Wet storage of packaged food and beverages shall be prohibited: Provided, that wet storage of pressurized containers of beverages may be permitted when the water contains at least 50 ppm of available chlorine, and the iced water is changed frequently enough to keep both the water and container clean; and Provided further, that non-pressurized glass containers of beverages, including milk, may be stored in direct contact with ice when immersion of the pouring lip in the ice is precluded; the storage containers are equipped with adequate drains which preclude the accumulation of water during use; the effluent created by the melting ice is disposed of so as not to create a nuisance and the storage container is kept clean.
- d. Food-contact surfaces of food preparation equipment such as grills, stoves and work tables shall be protected from contamination by customers and dust. Where necessary, effective shields shall be provided. Such shields shall enclose three sides with covers extending entirely over the grill or similar equipment.
- e. Equipment shall be installed in such manner that the establishment can be kept clean so that food will not become contaminated.
- f. An adequate supply of water for cleaning and hand-washing shall be maintained in the establishment and auxiliary hot water for such purposes shall be provided.
- g. Liquid waste which is not discharged into a sewerage system shall be disposed of in such manner as not to create a public hazard or nuisance condition.
- h. Adequate facilities shall be provided for employee hand-washing. Such facilities may consist of a pan, water, soap and individual paper towels.
- i. Floors shall be of tight wood, asphalt or other cleanable material: Provided, that the Health Authority may accept dirt or gravel covered floors when graded to preclude the accumulation of liquids and covered with removable, cleanable wooden platforms or duckboards.
- j. Walls and ceilings shall be constructed in such manner as to minimize the entrance of flies and dust. Temporary construction may be accepted. Ceilings may be of wood, canvas or other materials which protect the interior of the establishment from the elements; walls may be of such materials or of l6-mesh screening or equivalent. When flies are prevalent, counter service openings should be equipped with either self-closing fly-tight doors, or the opening protected by effective fans. Where fans are used for this purpose the size of the opening should be so limited that the fans employed will effectively prevent the entrance of flies.
- k. Any other requirement deemed necessary by the Health Authority to protect the public health in view of the particular nature of the food service operation shall be met.

SECTION XI. MEDICAL CARE FACILITIES

- A. At any mass gathering at least one Emergency Aid Station shall be provided at a location of easy access on the site. It shall be identified clearly by a prominent sign during the entire time of the mass gathering.
- B. Staffing of the Emergency Aid Station shall consist of at least the following personnel:
- 1. A licensed (regular or temporary) physician-in-charge who shall be present on the site and easily reachable during daylight hours (9:00 a.m. 6:00 p.m.) and who will be available on short notice at night;

- 2. A licensed physician or nurse who is designated in charge when the physician-in-charge is not present who shall be on duty at the Emergency Aid Station at all times;
- 3. In addition to the aforementioned individuals, an additional medically trained person approved by the physician-in-charge should be on duty in the Emergency Aid Station at all times for each 10,000 persons anticipated.
- C. The Emergency Aid Station shall be housed in a tent or other weatherproof structure of at least 100 square feet floor area and shall have adequate head room for standing. The structure should have a level floor of wood or other weatherproof material elevated from the ground to prevent flooding in case of rain and should meet the approval of the physician-in-charge.
- D. The Emergency Aid Station shall be supplied with the following:
- 1. Electricity for incandescent or fluorescent lighting;
- 2. Electric lights inside and outside the structure;
- 3. At least one electric outlet for a portable electric lamp;
- 4. Suitable battery or gas lanterns for use in event of power failure;
- 5. One "gooseneck" or other similar free standing portable lamp if minor surgery such as suturing of lacerations will be done;
- 6. Items 1 5 will not be required if the mass gathering will not continue into nighttime hours;
- 7. Two beds or cots:
- 8. Six blankets:
- 9. Sturdy table:
- 10. Two chairs;
- 11. Locking chest for medicines;
- 12. Adequate shelves for storing supplies;
- 13. Water dispenser of at least five gallons capacity;
- 14. Disposable drinking cups;
- 15. Portable oxygen supply with mask;
- 16. Trash can for waste disposal;
- 17. Plastic liners for item 16;
- 18. Portable stretcher for transport of injured persons;
- 19. Paper towels;
- 20. Fire extinguisher.
- E. In addition to the items in Subsection D, an adequate supply of surgical instruments and expendable items such as bandages, medicines, solutions, wash basins, sterile towels, drapes, etc., as deemed necessary by the physician-in-charge, shall be on hand in the Emergency Aid Station. It shall be the responsibility of the sponsor of the event to have obtained from the physician-in-charge

a list of such supplies and to have arranged with the physician-in-charge for obtaining the items well in advance of the proposed mass gathering.

F. Any mass gathering which anticipates a large proportion of persons under 25 years old also should provide a second structure meeting the specifications of Section XI., Subsection C. and Section XI, Subsections D.1., D.2., D.4., D.6., D.7., D.8., and D.20. The structure should be located at least 50 feet from, but less than 200 feet from, the Emergency Aid Station. This structure should be maintained for management of drug reactions and overdoses under the direction of the physician-in-charge and should be staffed at all times by at least two persons who have experience in counseling such problems and who are approved by the physician-in-charge.

G. Ambulances with drivers shall be assigned full-time to the site on the basis of anticipated crowd size at the following rate:

Crowd Size	Number of Ambulances
Up to 10,000	1
10,000 to 50,000	2
For each 25,000 additional persons	1

SECTION XII. SEVERABILITY

If any provision of these Rules and Regulations, or the application thereof to any person or circumstances is held invalid, such invalidity shall not affect other provisions or applications of these Rules and Regulations which can give effect without the invalid provisions or applications, and to this end the provisions hereto are declared to be severable.

SECTION XIII. REPEAL

All Regulations and parts of Regulations in conflict herewith are hereby repealed.

CERTIFICATION

This will certify that the foregoing Rules and Regulations Pertaining to Mass Gatherings were adopted by the State Board of Health of Arkansas at a regular executive session of said Board held in Little Rock, Arkansas, on the twenty-fifth day of October, 1973.

(signed)

J. A. Harrel, Jr., M.D., M.P.H.

Secretary, State Board of Health

Director, State Department of Health

Dated at Little Rock, Arkansas, this twenty-fifth day of October, 1973.